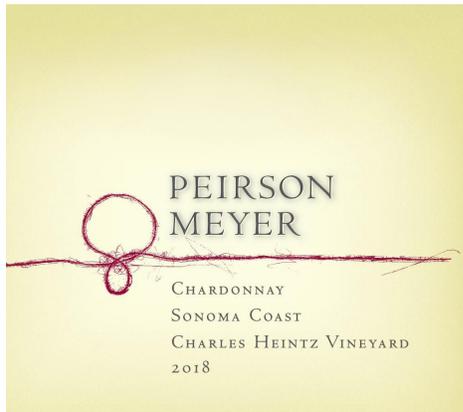


PEIRSON MEYER

Chardonnay
Sonoma Coast
Charles Heintz Vineyard
2018

Our 2018 Charles Heintz Chardonnay straddles the fence between elegance and power with complexity and depth on the palate. Layered notes of orange blossom, tangerine rind, vanilla bean, and flinty minerality add to the delightful texture on the palate. The Heintz is framed by a beautiful beam of acidity that makes it a superb food wine. In the glass and in the cellar our Charles Heintz Chardonnay evolves beautifully with time.



Charles Heintz Vineyard

The Charles Heintz Vineyard rests at 900 feet above sea level and is nine miles from the Sonoma Coast. The vineyard experiences cool maritime influences from the Pacific Ocean, yet it receives less cloud cover than our Russian River vineyard. While the vines are of equal age, this vineyard is planted in Goldridge soils, trained on a quadrilateral cordon system.

VINOUS Review *by Antonio Galloni*

The 2018 Chardonnay Charles Heintz Vineyard is redolent of orange confit, apricot, spice, butter and sweet oak. Racy and bold in style, the 2018 is decidedly extroverted, but there is just enough salinity on the finish to balance some of the more tropical qualities that are typical of Heintz Chardonnays. I would prefer to drink the 2018 over the next handful of years.

92 Points

Artwork by Yasuhiro Esaki

Production/Vineyard Notes

Winemaker - Robbie Meyer
Production: 210 cases
Sonoma Coast Appellation
Located near Occidental
Elevation 900 feet
Vine Age - 40+ years
Goldridge Soils
Harvested in October 2018
Barrel / Malolactic Fermented
Wild Yeast Fermentation
40% New French Oak
Barrel Aged 14 Months (sur lees)
Bottled in December 2019

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